

June 2017



MOZZARELLA COMPANY NEWS



Cheese of the Month

Mascarpone Torta with Pecan Pralines

Mascarpone is a luscious, rich cheese that we make by heating heavy cream and then curdling it with an acid. Subsequently it is drained in long, flat pans lined with muslin for 24 hours. Mascarpone is a first cousin to clotted cream. It has a thick, velvety texture and an unforgettable creamy richness. It is the essence of cream. One of our most popular creations is our Mascarpone Torta flavored with Pecan Pralines. I have always called this our Ode to the South because pecans and pralines remind me of the little shops that sell these delicacies in the French Quarter of New Orleans. I love them! I thought to combine them with Mascarpone would be the ultimate, and it is. To make this Torta, we stir crushed pecan pralines into the Mascarpone and layer it into round cups. It's ready to invert, unmold and serve. And voilà ... a ready-to-serve dessert that will impress even those who don't eat sweets! It is fabulous when served with ginger snaps and strawberries. It is delicious layered between lace cookies. It is a wonderful stuffing for dried apricots. It makes a wonderful tart or cake filling, especially when topped with fresh berries and kiwis. And it is a fabulous accent for wine-poached fruits such as apples, pears and peaches.

MOZZARELLA COMPANY

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MOZZARELLA COMPANY CALENDAR

June 25-27
Fancy Food Show
New York

Recipe of the Month

Mascarpone Berry Trifle

Orange Custard

3 cups milk	¼ teaspoon grated orange peel
3 eggs	¼ teaspoon grated lemon peel
½ cup sugar	1 Tablespoon Cointreau or Grand Marnier
½ teaspoon vanilla	1 cup (8 ounces) Pecan Praline Mascarpone Torta, cold

½ 10-inch angel-food cake
2 cups (1 pint) blueberries
2 cups (1 pint) strawberries
2 cups (1 pint) blackberries
Several sprigs fresh mint leaves

For the **Orange Custard**, heat milk to a simmer. Beat the eggs and sugar until light yellow in color. Slowly add 1 cup of the hot milk to the eggs, whisking constantly. And then add the rest, whisking constantly. Pour the custard back into the stainless steel saucepan and place over low heat. Whisk the custard constantly until it begins to simmer and thickens slightly. Do not let it come to a boil. Remove the pan from the heat, place in ice bath and stir until the Custard is cold. Add the vanilla, orange peel, lemon peel and liquer and mix. Then remove the custard from the ice bath and stir in the Mascarpone until completely blended into the Custard.

Tear the angel food cake into pieces about 1 inch square and set aside. Place all the berries in a bowl and mix to distribute them evenly.

Cover the bottom of a glass serving bowl with one third of the torn pieces of cake. Pour one third of custard over the cake. Distribute one third of the berries over the custard. Repeat the layering process until all the ingredients are used. Cover the bowl with plastic wrap and transfer to the refrigerator to chill for at least 2 hours before serving. To serve, garnish with the fresh mint leaves. Serve chilled. Serves 10 to 12.

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**MOZZCO
CHEESEMAKING
CLASSES
June 17 & July 15**

Viaggi Dates for Tuscany in 2018

24 April – 1 May 2018
5 – 12 May 2018
29 Sept – 6 October 2018
10 – 17 October 2018